TINDAL
WINE MERCHANTS

Gê ORG, Colchagua Valley, Emiliana

Chile



Product code	VE02ZZRC
Grapes	Cabernet Sauvignon, Carmenère, Syrah
Country	CHILE
ABV%	14.6
Case Size	6
Closure Style	Cork
Producer	Emiliana
Vintage	2019

Organic Biodynamic

Vegan Vegetarian

EMILIANA
ORGANIC VINEYARDS

Producer

One of Chile's most influential estates, Emiliana is a large-scale producer that has built its reputation on a deep commitment to organic and biodynamic farming. With over 600 ha under vine, the winery has shown that scale and sustainability can coexist, investing heavily in long-term environmental and social responsibility across its vineyards and people.

Tasting Notes

Intense violet tinged, plum red; elegant nose giving harmony of ripe black currants and berries delicately melded with the oak, lending soft mineral notes, toffee and chocolate. Soft, well rounded tannins on the palate and a long finish full of character and personality. "The elegant nose reveals notes of blackberry and blueberry. There are also dried spices, nuts, and dill. It's a deep wine with good concentration and structure, fine tannins, and a long finish."

Viticulture

Emiliana has just over 600ha of organic and biodynamic vineyards. Their approach includes a raft of measures to ensure the production of healthy grapes and the long term viability of their vineyards. Amongst these are the employment of a mobile chicken coop so that the chickens can suppress any unwelcome insects, the planting of native trees and flowers to encourage biodiversity and the sowing of cover crops to prevent erosion and increase soil fertility. This wine is a blend of Syrah, Carmenere and Cabernet Sauvignon grown in the Fundo Los Robles vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso in Colchagua, south of Santiago. Located 245 metres altitude, the vines are planted on their own ungrafted roots and have a southern exposure and an east-west orientation. The deep soils are colluvial with abundant stoniness and low fertility. The texture ranges from clay-loam to silty-clay-loam. The

average temperature is 22ºC and summers have a high oscillation between daytime and nighttime temperatures. Rainfall is approximately 660 mm and is concentrated in the winter months. Harvesting is done by hand.

Winemaking

100% in French oak barrels for 15 months. #"VINEYARDS: Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso. Location 34º 36′ 10″ South - 71º 08′ 10″ West VINEYARD DESCRIPTION: The vineyard is located 260 meters above sea level and surrounded by a sclerophyll forest characteristic of the zone and just 800 meters from the Tinguiririca River. The vineyards are trained to vertical shoot position with a southern exposure, which provides fewer hours of sunlight. Most of the grape varieties are from a massal selection, with the exception of the Syrah, which come from clone 300. All of the vines are ungrafted. PLANTATION YEAR AND DENSITY: 1992 and 1995, 2,667 plants/hectare; 1998 at 3,333 plants /hectare, and 2000 at 4,166–5,000 plants/ hectare YIELD PER HECTARE: 4.5 tons - 22 Hl. SOIL: The vineyard is located in a transversal cordon of Chile's Coastal Mountain Range, which consists of red granite, andesite, basalt, and rhyolite rocks, primarily of volcanic origin. Most of the soils are colluvial and therefore quite rocky on the surface and in their profile, which enables extensive development of the root system. Its proximity to the Tinguiririca River also results in sectors with fluvial deposits of sand and silt. It also has 3% of organic matter (low-medium level) and the texture varies from clay-loam to sandy-loam with a slightly acidic pH (5.8–6.2). CLIMATE: Colchagua's climate is Mediterranean, and the 2016–2017 season had a cold, dry winter with close to 390mm of rain. Spring was cool, affecting the flowering on some varieties and lowering the yields on other varieties, like Carmenere and Cabernet Sauvignon. Summer was hot, with average daytime temperatures higher than previous seasons. The large diurnal temperature range during March, with nighttime temperatures lower than 12ºC, allowed us to harvest very well-balanced grapes. HARVEST: Manual, from March 1st to April 17th, 2017. WINE

Awards

James Suckling 98 points, Tim Atkin 95 points